



Century
Federal Credit Union

Recipes for Success

Earth Day Sugar Cookies

Jen, Marketing Director

Ingredients

- 1 cup sugar
- 1 cup butter, softened
- 1/2 cup milk
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 1 egg
- 3-1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- Few drops of green & blue food coloring



Directions

1. Mix sugar, butter, milk, vanilla and almond extract, and egg.
2. Stir in flour, baking powder and salt and mix well.
3. Divide dough in half and color one half blue & one half green. Mix well until the coloring in the dough is well incorporated.
4. Cover and refrigerate for 45-60 minutes.
5. Heat oven to 350°.
6. Take a few pieces of green dough and put together with a few pieces of blue dough. The more inconsistent the better. Then roll into a 1 inch ball and flatten out slightly into a round shape.
7. Bake in oven for 8 minutes. Cool 2-3 minutes and remove from baking sheet to cool completely and serve.